

# COCKTAILS

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Cocktail is a stimulating liquor, composed of spirits of any kind, sugar, water, and bitters.

The Balance and Columbian Repository, 1806

## SHAKEN & STIRRED

Our cocktail list is an ever-evolving collection of vintage and modern classics that have been developed to showcase seasonal local produce and quality craft spirits.

*"This is a good place," he said.  
"There's a lot of Liquor," I agreed.*

**Ernest Hemingway**, *The Sun also Rises*, 1926

# VINTAGE CLASSICS

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## OLD FASHIONED

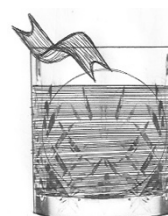
\$18

**WHISKY** Starward, Two Fold // Smoked Hickory  
**BOURBON** Woodford Reserve // Baked Apple  
**RUM** Matusalem // Fig and Cinnamon

## SAFFRON NEGRONI

\$18

Growers Own, Saffron Gin  
Antica Formula  
Campari // Orange Twist



## SOCIETY SOUR

\$20

McHenry, Classic Dry Gin  
Pepper berry bitters  
Egg White // Lemon  
Lavender



## WHISKY SOUR

\$20

Monkey Shoulder, Scotch  
Egg White  
Lemon // Sugar  
Luxardo Cherry



## MONTPELIER MARTINI

\$22

Poltergeist, True Spirit  
Dolin, Dry Vermouth  
Stirred 50 times  
**Dirty** - Sicilian Olives  
**Twisted** - Lemon Twist



## VESPER MARTINI

\$22

Hartshorn, Sheep Whey Vodka  
Hartshorn, Sheep Whey Gin  
Lillet Blanc  
Lemon Twist  
'shaken not stirred'



# MODERN CLASSICS

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## BLACKBERRY BRAMBLE

McHenry, Classic Dry Gin  
Blackberry Liqueur  
Lemon // Sugar  
Blackberries



\$18

## PENICILLAN

Ardmore 'Legacy' Whisky  
Leatherwood Honey  
Lemon // Ginger  
Candied Ginger



\$18

## ELDERFLOWER GIN MULE

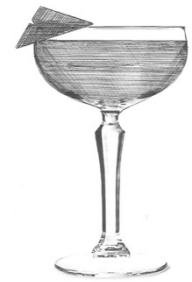
40 Spotted, Rare Gin  
Ashbolt, Elderflower  
Ginger Beer  
Lime // Mint



\$19

## PAPER PLANE

Woodford Reserve, Bourbon  
Averna, Amaro  
Aperol, Aperitivo  
Lemon Juice



\$18

## AMARETTO SOUR

McHenry, Vodka  
Disaronno, Amaretto  
Egg White // Lemon  
Luxardo Cherry



\$20

## ESPRESSO MARTINI

McHenry, Vodka  
Coffee Liqueur  
Cold Drip Coffee  
Burnt Orange



\$18

# FUN & FRUITY

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## GARDEN PARTY

\$18

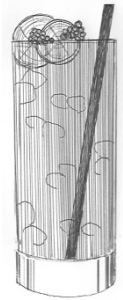
The Splendid Gin, Summer Cup  
Pink Grapefruit Juice  
Lemonade  
Citrus // Cucumber



## RASPBERRY FIZZ

\$18

Woodford Reserve, Bourbon  
Averna, Amaro  
Aperol  
Lemon Juice



## PIÑA COLADA

\$19

Bacardi – White Rum  
Coconut // Pineapple Sorbet  
Coconut Water  
Lime



## MAI TAI

\$22

Arcane, 12yo Rum  
Havana Club, Especial  
Cointreau  
Orgeat // Lime



## SLOE SOUR

\$22

Nonesuch, Dry Gin  
Nonesuch, Sloe Gin  
Egg White // Lemon  
Orange Bitters



## PISCO SOUR

\$22

Machu, Pisco  
Passionfruit  
Egg White // Lemon  
Angostura Bitters



# NON ALCOHOLIC

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## MARTI-NO

\$16

Seedlip, Grove  
Seedlip, Garden  
Stirred 50 times  
**Dirty** - Sicilian Olives  
**Twisted** - Lemon Twist



## ESPRESS-NO

\$10

Cold Drip Coffee  
Chocolate Bitters  
Sugar // Burnt Orange



## MOCK MULE

\$10

Ashbolt – Elderflower  
Ginger Beer  
Lime // Mint



## PIÑA FAUX LADA

\$10

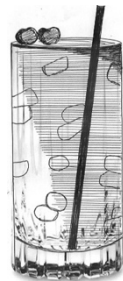
Coconut + Pineapple Sorbet  
Coconut Water  
Lime



## SHIRLEY TEMPLE

\$10

Grenadine  
Lime Juice  
Dry Ginger Ale  
Luxardo Cherrles



## FAUX FRUIT CUP

\$10

Pink Grapefruit Juice  
Lemonade  
Citrus // Cucumber  
Mint

